Americana GRILLS

SIZZLER

Model 3335

MADE IN THE USA

Charcoal Grill User's Manual

For Outdoor Household Use Only. Not for Commercial Use.

Need Help? Need to Register Your Grill? Looking for Parts & Accessories?
Visit us online at www.onefiregrills.com Or call Customer Service at 1-800-251-7558

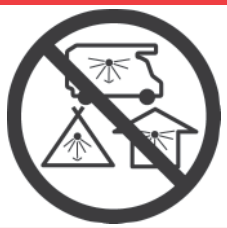
ONE FIRE GRILLS
BACKYARD GRILLING TRADITIONS FROM AROUND THE WORLD

⚠ WARNING

- This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Failure to follow these instructions could result in death or serious injury from explosion or fire.
- Read and follow all warnings and instructions carefully before assembling or using this appliance.
- Keep this manual for future reference. **SAVE THESE INSTRUCTIONS.**

P/N 03.1555.04 Rev. 20130522

⚠ DANGER



CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide, an odorless toxic gas. Using it in an enclosed space can kill you. Never use this appliance in an enclosed space, such as a camper, tent, car, or home. This appliance is not intended for and should never be used as a heater.

Meco Corporation strives to be a quality supplier of consumer products. If we omitted any parts needed for assembly, or you need troubleshooting information, please contact us using our toll free number or visit our website.

It is important to register your grill and retain your receipt.

1-800-251-7558
8 am - 4:30 pm E.S.T. Monday - Friday
1-423-639-1171 (Telephone)
1-423-639-2570 (Fax)

www.onefiregrills.com

Consumer Service Department
MECO CORPORATION
1500 Industrial Road
Greeneville, TN 37745 USA

⚠ WARNING

To reduce the risk of serious bodily injury or death:

- Never use a barbecue grill unless all parts of the unit are firmly in place and the grill is stable.
- Never use gasoline, kerosene, alcohol or other volatile fluids as a starter. They can explode.
- Do not use charcoal grill as a space heater.
- Do not use aerosols or store flammable liquids or materials near this charcoal grill. Cap lighter fluid immediately and place a safe distance from the grill.
- Instant light briquettes already have the starter blended in. Do not use lighter fluid, an electric starter, solid, or metal chimney starters.
- Do not add more instant light briquettes once the fire has been lit. To avoid flame-ups, unpleasant fumes and odors, add regular charcoal briquettes if needed.
- Once the barbecue grill has been lit, do not touch the charcoal briquettes/wood chunks to see if they are hot.
- Never add lighter fluid to already hot or warm coals.
- Do not close Hood on flaming charcoal. If closed and re-opened, the flames could leap out and burn.
- Do not wear loose clothing (example: hanging shirt tails, clothing with frills, etc.) around a charcoal grill while in use or hot.
- Do not lean your body over the charcoal grill when lighting it, while it is hot or is in use.
- Do not touch hot surfaces. Use heat resistant gloves, long-handled tongs, or barbecue mitts at all times since the grill will become very hot.
- Do not move a charcoal grill when in use or hot.
- Do not allow children to operate or play near a charcoal grill. Keep animals and bystanders out of the grill area. Do not leave grill unattended.
- Allow grill to cool before handling parts or cleaning.
- To avoid a fire, allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.
- Do not attempt to extinguish a grease fire with water or other liquids. Have an ABC fire extinguisher nearby.
- Always have an ABC fire extinguisher, baking soda, a bucket of sand or a garden hose ready in case of an uncontrolled fire.

WARNING: Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
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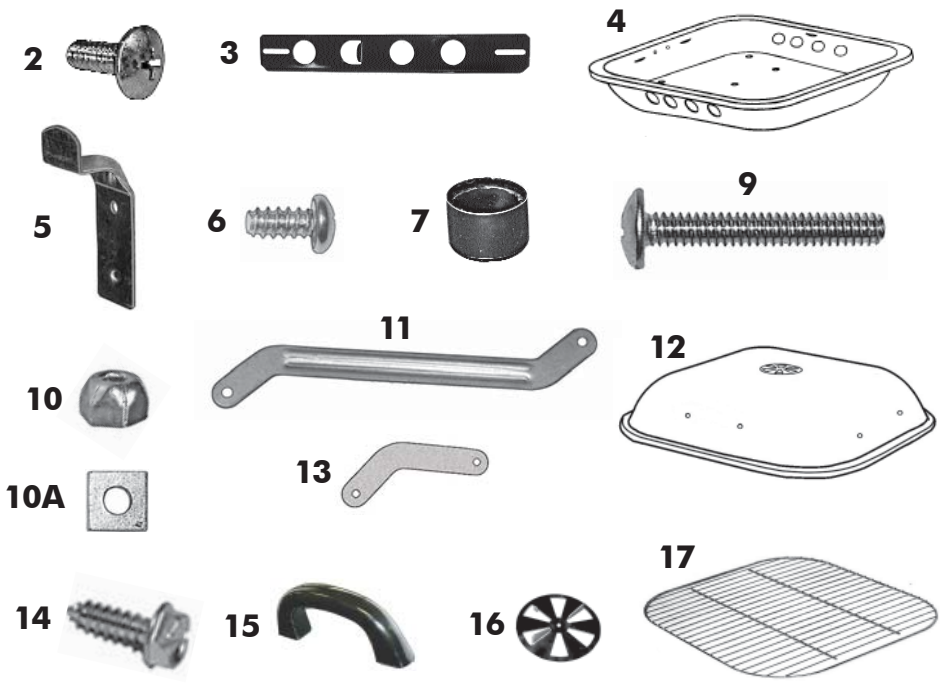
Preparation for Assembly

TOOLS NEEDED: Phillips head Screwdriver and a 3/8" open end wrench or a pair of pliers.

LAY OUT AND IDENTIFY ALL PARTS. DO NOT DISCARD CARTON OR PACKING UNTIL YOUR GRILL IS COMPLETELY ASSEMBLED. READ ALL ASSEMBLY AND SAFETY INSTRUCTIONS IN THE OWNER'S MANUAL BEFORE YOU START.
The extra holes in the side of the bowl are for mounting convenient accessories (side tables and rotisserie).
For easier set-up, follow instructions of each step in the order they are written as you look at the diagrams.

Part#	Description	Quantity
1	Owners Manual	1
2	Bolt, 10-24 x 1/2"	13
3	Slide Vent	2
4	Bowl	1
5	Grid Bracket	4
6	Screw, #8 x 3/8"	4
7	Leg Cap	4
8	Leg, Fixed	2
9	Bolt, 10-24 x 1 1/4"	6
10	Acorn Locknut	13
10A	Square Nut	6
11	Hinge, Long	2
12	Hood	1
13	Hinge, Short	2
14	Screw, #10 x 5/8"	2
15	Hood Handle	1
16	Hood Vent	1
17	Cooking Grid	1



If you need replacement parts, refer to the Parts Illustrations to find the exact parts you need. If you have any questions or need help, contact **Customer Service at 1-800-251-7558** or go to **www.onefiregrills.com**. Be sure to have the grill model number. **If you need a replacement part under warranty, a proof of purchase will be necessary**. You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-2570 and reference your model number. **It is important to register your grill and retain your receipt.**

⚠ CAUTION

To reduce the risk of a cut, pinching or other bodily injury: Wear protective gloves when handling parts that could have sharp edges, keep hands and fingers away from hinges and pivot points. Read and follow these instructions to set up your grill.

Step 1

(FIG. 1) Turn the bowl (4) on its side. Put 1-1/4" Bolts (9) through the two center holes of the Bowl and through the center holes of the Legs (8) and loosely attach a Square Nut (10A). Align the other Leg holes with holes in Bowl and repeat for the other 4 Bolts and Square Nuts. Tighten securely. Push Leg Cap (7) over each end of the Legs.

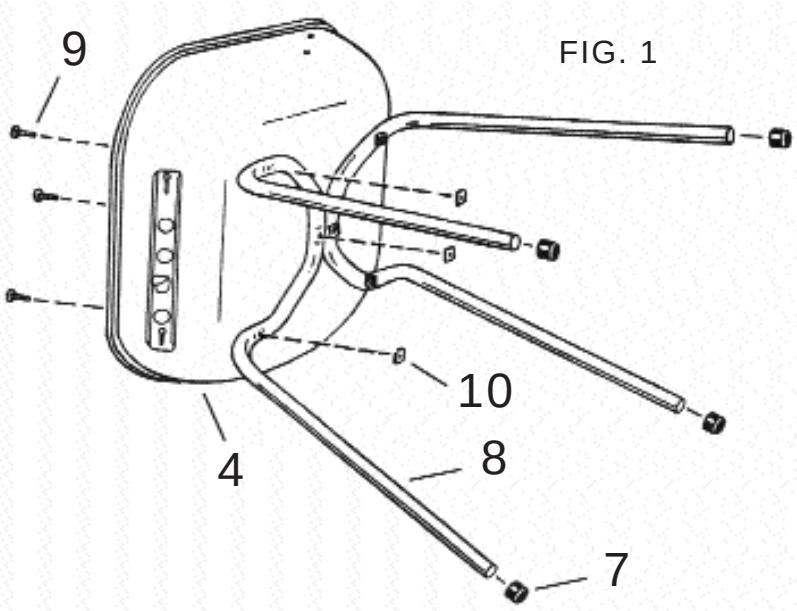


FIG. 1

Step 2

Stand assembly upright. Insert 1/2 " Bolt (2) through the slot in the Slide Vent (3) and through the hole in the Bowl (4) **(FIG. 2**). Attach an Acorn Lock Nut (10) to the Bolt from inside the Bowl, but do not tighten completely. Attach Bolt and Acorn Lock Nut on other end. Repeat for the second Slide Vent on the opposite side of the Bowl. Acorn Lock Nut should be inside the Bowl.

Do not tighten completely. The vents should slide freely.

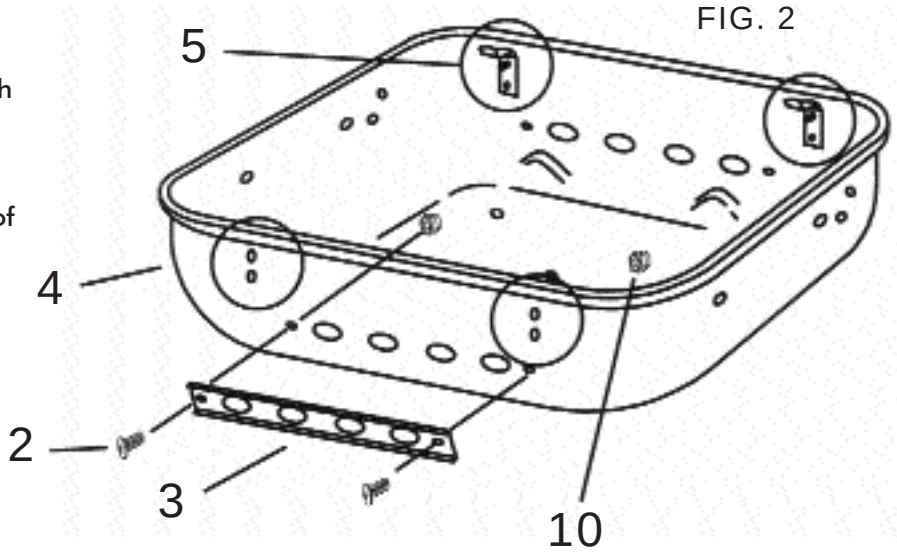


FIG. 2

Step 3

Align bottom dimple and upper hole of Grid Bracket (5) with holes inside Bowl (4). Insert 3/8" Screw (6) through upper hole of Bowl and Grid Bracket. Tighten screw into Grid Bracket. **(FIG. 3**) Repeat for the other three Grid Brackets and Screws. See circled areas **(FIG. 2**).

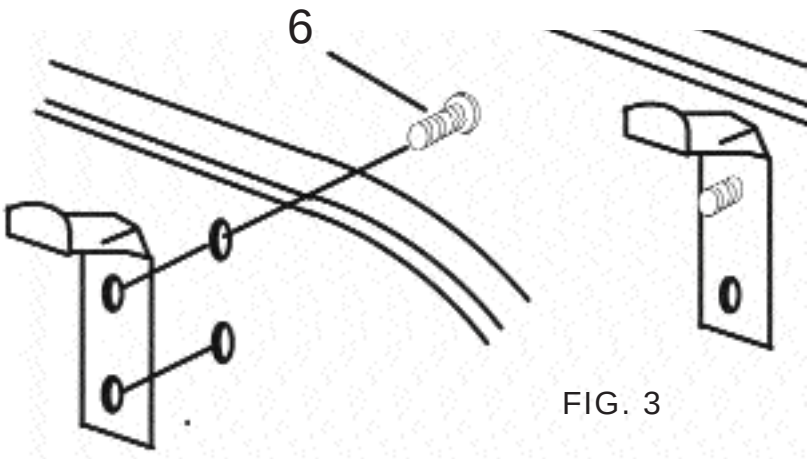


FIG. 3

Step 4

Align the hole in the Long Hinge (11) with the front side hole in the Hood (12). Insert a 1/2 " Bolt (2) through the Hinge and Hood. (FIG. 4) Attach an Acorn Lock Nut (10) from the inside of the Hood. Repeat for the Short Hinge (13) at the rear side hole in the Hood.

Do not tighten completely. Hinges should move freely. Turn the Hood over to the opposite side and repeat for the other Long and Short Hinge assembly.

Step 5

(FIG. 4) Lean the Hood against the rear of the Bowl. Beginning at the top, swing the Hinges from the Hood to inside Bowl. Align the upper hole on the side of the Bowl with the hole in the Short Hinge (13) and the bottom hole on the side of the Bowl with the hole in the Long Hinge (11). Insert a 1/2 " Bolt (2) through the Hinges and through the Bowl. Attach an Acorn Lock Nut (10) from the inside of the Bowl.

Do not tighten completely. Hinges and Hood should move freely.

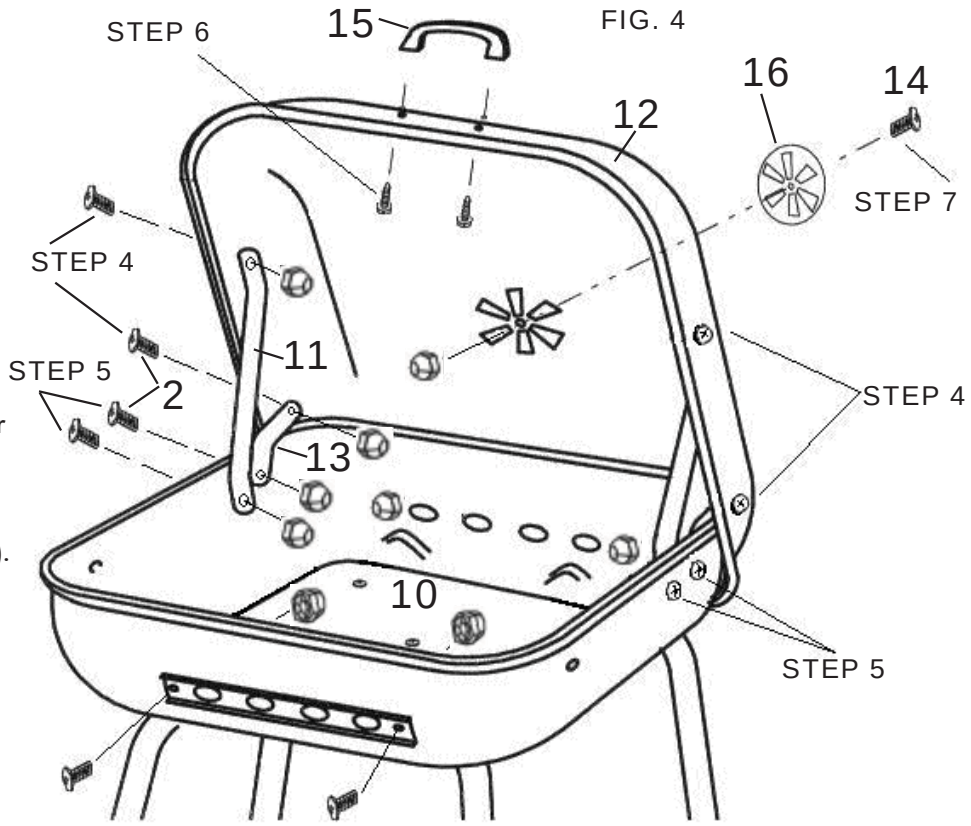
(FIG. 4) Turn the full assembly over to the opposite side and repeat for the other Long and Short Hinges, bolting the Hinges to the Bowl.

Step 6

(FIG. 4) Open the Hood. Put a 10AB x 5/8" Screw (14) through the Hood (12), to hole in Handle (15). Do not tighten completely. Repeat for other Screw and Handle hole. **Tighten both Screws securely in the Handle.**

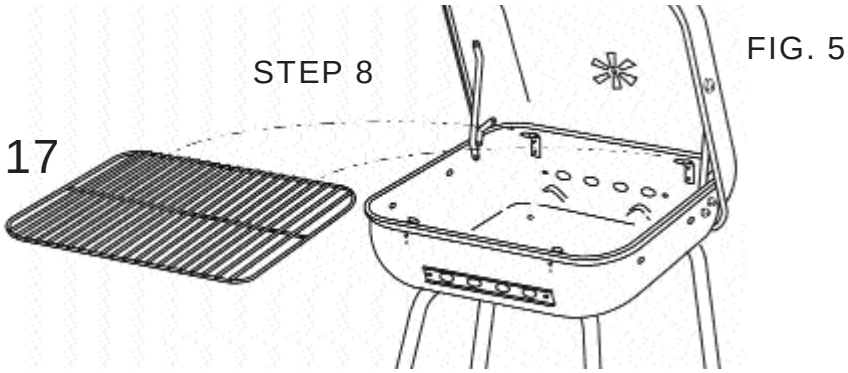
Step 7

(FIG. 4) Put the Round Hood Vent (16) over the slots in the top of the Hood so the small tab on the Vent is in the slot with the notch in it. Place a 1/2 " Bolt (2) through the Vent and Hood and attach a Acorn Lock Nut (10). **Do not tighten completely. Vent should rotate freely.**



Step 8

(FIG. 5) Install Cooking Grid (17) on the Grid Brackets so the small wires run front to back and are on the top.



USING CHARCOAL

To reduce the risk of serious injury or death from explosion or fire:
- Be careful when burning charcoal to avoid getting burned from flame, heat or hot coals.
- Be aware of the wind blown sparks.
- The use of alcohol, prescription or non-prescription drugs could impair the consumer's ability to properly assemble or safely operate this appliance.

SELECTING A LOCATION

To reduce the risk of serious injury or death from explosion or fire:
- Locate your grill an open area away from buildings, dry leaves, or brush, and at least 10 feet away from your house or building.
- Always make sure the grill is on a level, stable surface and not tilted toward the front or back.
- Do not use the grill in a garage, breezeway, carport, porch, high traffic area, on or under any surface that can catch fire.
- Do not use a charcoal grill indoors, on recreational vehicles, or on boats.

STARTING A FIRE

To reduce the risk of serious injury or death from explosion or fire:
- Make certain you leave the Hood all the way open until the flames have died down.
- Should electrically operated starters be used, be sure they are properly grounded according to local codes. Electrical cords should be placed away from walkways or traffic areas.
- Do not use lighter fluid, an electric fire starter solid, or chimney starters with instant light charcoal. This could cause flame-ups, unpleasant fumes and odors.
- Use barbecue mitts and long handled tongs to spread out the hot charcoal.
- If there is any type of fire that threatens either personal safety or property, call the fire department.

COOKING ON YOUR GRILL

- To reduce risk of burns from the hot air and steam trapped inside, open the Hood carefully when grill roasting.
- Do not grasp the Cooking Grid with your hands while it is hot. Use barbecue mitts for handling.
- If flare-ups occur, close the Vents for at least one minute to stop flare-up. Do not use water.

END OF COOKING SESSION

To reduce the risk of serious injury or death:
- Allow the grill to cool completely before cleaning, transporting or storing.
- Empty and clean the Fire Bowl after each cooking session so excessive grease and ashes do not accumulate. See Cleaning instructions on next page.
- Store your charcoal grill in a cool dry place.
- Do not store charcoal and lighter fluid indoors.
- Store out of the reach of children.
- Do not store additional charcoal and lighter fluid under or near the grill while it is hot.
- To avoid a fire or explosion, do not store charcoal or lighter fluid near a heat source.
- Always cap the lighter fluid when not in use.

To reduce the risk of injury or parts falling out during transport:
- Make sure legs are folded and locked and hood and bowl are latched securely.

Starting a Fire

For Grilling

For Indirect Cooking

STARTING A CHARCOAL FIRE IN YOUR OneFire SIZZLER GRILL

STEP 1. Use a high quality hardwood charcoal to make sure you get a good fire. Charcoal briquettes made from maple, oak, birch or elm woods will burn clean with very little smoke and without unpleasant odors.

STEP 2. Open the hood and all the vents.

STEP 3. Remove the Cooking Grid. Line the bottom of the Bowl with heavy duty aluminum foil.

STEP 4. Place about three pounds of charcoal (35-40 briquettes) in the bottom of the grill.

STEP 5. Make a pyramid shaped stack near the front of the Bowl and pour on charcoal lighter fluid following the instructions on the container.

Warning: Do not use lighter fluid if you are using instant light briquettes or an electric fire starter.

STEP 6. Let the lighter fluid soak in for approximately one minute.

STEP 7. Carefully light the charcoal and let it burn for 20 to 30 minutes or until it is covered with a light gray ash. NOTE: For a hot fire in a hurry, use a fan or a bellows to create extra air movement over the charcoal. Be careful not to blow the ashes out of the grill.

STEP 8. Use long-handled tongs to arrange the charcoal in a checkerboard pattern. Leave about one-half inch of space between each piece of charcoal. This will help you to avoid flare-up from the meat drippings and will give you more even heat for grilling.

COOKING ON YOUR OneFire SIZZLER GRILL

1. TILT-AWAY HOOD...Leave the hood open for "Texas Style" open air barbecuing. Close the hood for "Smoker" cooking or when you want to hold in all the heat.

2. ADJUSTABLE DRAFT...Leave the hood vent open for the most heat, close it to lower the heat. It takes a few minutes for the charcoal to react to the vent adjustment.

3. SMOKING...For true smoke flavor, use chips or chunks of wood from nut or fruit trees such as hickory, walnut, cherry or apple. Soak the chips in water overnight (or at least 2 hours before cooking) so they will not burn so quickly when you put them on the charcoal.

After you get the fire started and charcoal spread out, scatter the soaked chips on top of the hot charcoal using tongs. Spray the Cooking Grid with cooking spray so food does not stick, then snap the Cooking Grid in place. CAUTION: Use long barbecue mitts to snap in the grid. Place the meat on the grid, close the hood, and adjust the vent for the desired heat.

4. FLARE-UPS...Close the vent for at least one minute to stop flare-ups. You do not have to use water.

5. PUTTING OUT THE CHARCOAL...Save your charcoal to use again by closing the hood and vent. The charcoal will go out in a little while and the next time you cook, you will need to add less new charcoal.

CARE OF YOUR OneFire SIZZLER GRILL

For easier cleaning and before each time you cook... line the bottom of the fire bowl with heavy duty or a double layer of aluminum foil. Make sure you leave all the vents uncovered.

Ashes...Remove the ashes as soon as possible after each time you cook but wait until the charcoal has cooled. Pour out the ashes or wrap them in the aluminum foil from the bottom of the Bowl. Never put hot ashes in a garbage container. You can save any leftover charcoal for use next time you cook. Use a garden hose to wash out accumulated grease and ashes. Let the grill dry before closing.

Cooking grid...Use a detergent and hot water solution just as you would for any cooking equipment. A stiff brush may be helpful in removing heavy grease deposits.

Hood and Bowl...Dampen a cloth in hot water and a detergent solution. Then, wipe both the inside and outside of the hood and bowl. **CAUTION:** Be careful around sharp edges of the grill. Wipe all areas dry before storing. Note: Do not use oven cleaner or abrasive cleaner on your grill. This may cause damage to the paint finish.

Storage...After you have cleaned your grill, store it in a clean, dry area. Leave all the vents open so moisture does not collect inside causing rust. If you store your grill outside, close the top vent to keep the rain out.

If rust appears on your grill, clean and buff the affected area with steel wool. Touch up bare metal with a high heat paint specified for barbeque grills. Follow paint manufacturer's instructions for use.

Thank you for purchasing your OneFire Charcoal Grill!

You Just Supported An American Company!

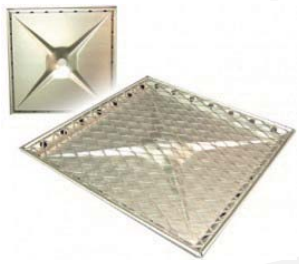
We've been a family owned American manufacturing company since 1959, and have been continuously making BBQ Grills in our East Tennessee factory since 1968. Back in fifty-nine, we were known as Metals Engineering Company and our first MECO grills were sold all across America and Europe. We're still getting letters and emails from folks who use their Swinger grills that have been in their family for more than 20 years. By last count, we've sold more than 20 million quality BBQ grills. Like many American companies who have managed to prosper through the years, we're now a global supplier with global manufacturing operations. But we always put America and Americans first, doing everything we can to grow and nurture our USA-based operations and helping to keep America strong and Americans working. Thank you so much for your support.

Sincerely, The Entire Family of Meco Employees

To validate your warranty, register your grill at www.onefiregrills.com

Replacement parts require proof of purchase. Please save your receipt.

Enhance your new grill with the charcoal fire grate / ash pan and SAVE 10% off your order!



Visit www.onefiregrills.com and search for Model 1040.8.001. At checkout enter Promo Code: ONEFIRE

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